SUMMER 2020/2021

Dear Pfriends of Pfeiffers.

Who would have thought as we near the end of 2020 that I would have SO much to tell you in this letter, but I do. Where to start, where to start??? "Just start Robyn", I say to myself, so here I go.

Firstly, what an absolutely amazing job everyone has done this year, to get through what we maybe will look back on, as the most testing year of our lives as a community. We have faced head on the COVID-19 virus, we have isolated, sanitized, masked up, kept our distance, washed our hands and done the right thing, so congratulations one and all. We have come through (along with our neighbours across 'the ditch'), better than other countries in the world. How lucky are we to be Australians and live in our amazing country!

PFEIFFER WINES

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And now, as we start to move about again in our 'new normal', we have already welcomed back to our Cellar door, visitors from regional Victoria.

Thank you so much for your support. We can't wait to see our southern cousins from Melbourne. And we are hoping the border restrictions between all our states are lifted soon, so that once again, we have the freedoms that were fought so hard for, by our previous generations. The words of the song spring to mind, "We are one...we sing with one voice...I am, you are, we are Australians."

To that end, please come on the journey with us as we welcome you all back to the new way of visiting our winery. No longer can you just 'rock up' at our winery and come in to stand at the tasting bench, rubbing shoulders with the person next to you. To keep you healthy, to keep our Staff healthy, and to give you the most AMAZING time at Pfeiffer Wines, we now have **Seated Wine Tasting Experiences**. Our number of guests allowed on the property at any one time is limited, so it is a good idea to book, though if you do just arrive, we will try our best to accommodate you. To book, just go to the front page of our website, click on either the 1 hour, 1.5 hour or the 2 hour seated tasting option and then follow the prompts. Please give yourself plenty of time, as we do have 31 wines available. You will have one of our 'pfriendly', kind and knowledgeable Pfeiffer Staff look after you, to ensure your winery experience is the best you could ever have. To this end we charge a \$10pp Wine Tasting Experience fee which is fully refundable on the purchase of a minimum of \$80 of our 'pfabulous' Pfeiffer wines...but we do hope you will buy more! **Remember, if you are Wine Club Members who receive regular deliveries of our wines at the designated times during the year, you do not need to pay for your seated tasting. As a further benefit you can bring 3 guests at no charge, but please, please, please book to come.**

If you do not want to enjoy the Seated Wine Tasting Experience but you still want to come to our winery, you can purchase a bottle or a glass of our wine to enjoy in our beautiful surroundings, you can bring your own lunch or snacks, you can feed the turtles and you can just come inside to say hello and buy take away bottles. **There are many ways to be 'pfine pfolk' at Pfeiffer Wines**.

You may even want to enjoy the new seasonal picnic hamper from **Savoy Truffle Co** Rutherglen. Kate's latest picnic hamper looks delicious and tastes even better so check out the contents under the Regional Fusion Picnic Box For Two. We also continue to have the delicious Country Hamper from **Pickled Sisters**. Both are inside the newsletter.

No matter what you decide when you come to visit Pfeiffer Wines, we want to assure you that everything is sanitized within an inch of its life. The property has a thorough clean of all exposed surfaces and in between each group of guests enjoying Seated Wine Tasting Experiences we sanitise **everything**. You are certainly

safe to come here and visit and we can't wait to welcome you back.

This year of 2020 is one that will certainly go down in history, one that will be talked of in generations to come. And within this newsletter we have a wonderful recount of history dating back into the 1800's when our property was first established by Frenchman, Monsieur Joseph Gassies. There are some beautiful old photographs to look at, as the story unfolds. I am so grateful to the local old timers I was fortunate to meet when we first moved here to 'Wombelano' way back in 1984, whose stories of times gone by sparked my interest in the history of our area. In more recent times, others have contributed enormously to the continuation of our knowledge of history. Some of the stories previously told have changed to be more factual as research has told a slightly different story. It must have been a bit like the game of 'Chinese Whispers' back in the old days. Something happened and was spoken about, was then passed on to the next and the next and the next. Stories changed slightly along the way until all the bits have been reconnected to the story you can read today. Thank you to Kylie, Ann and Nyree who have all contributed to the collation of the new stories. It is really interesting to read and future newsletters will unfold more.

Did you know that wine is actually history in the making, history in each glass? With each year, each vintage, history is created and bottled to be later uncovered and talked about as it is enjoyed with family, friends and plenty of conversation. For our family, we remember so much about the things that make each vintage unique, the people who were part of the winery team, the weather conditions of the year and then we enjoy our liquid history as we remember everything that contributed to the enjoyment before us. Each vintage we hold onto some particular gems to allow for some bottle maturation and future pleasure. Within this newsletter we have re-released our **2016 Pfeiffer Riesling**. As many of you will know, Riesling is one grape variety that is universally recognised as a great wine to cellar and mature. Our 2016 Riesling is a beauty so make sure you add at least one to your next wine order.

2020 will go down in Pfeiffer Wines history with ups and downs and for us, our most special wine, Gamay, has suffered from history in the making this vintage year. COVID-19 has meant that our Pfeiffer Pfrolic on our Sunday Creek Bridge, where each year, we release our new vintage of Gamay with a very, very long lunch, hasn't happened for the first time since its inception in 1986. Sad though this is, it is also a blessing in disguise because our much loved Gamay suffered terribly from the effects of smoke from the fires that burnt so much of south eastern Australia. It is highly unlikely there will be a 2020 Gamay unless our winemaking daughter, Jen, can fix the issue with her contribution to the research work with the Australian Wine Research Institute. As you know, Jen is a perfectionist and will not bottle and release a wine unless it is...perfect. Through this work Jen has become the pre-eminent Winemaker in our area on all issues related to smoke. Her scientific mind is very keen to find a solution as her artistic side of winemaking, sadly, will not solve this problem.

So here we are in November and Christmas is just around the corner. We are offering our Christmas delivery service of wines throughout the UK so please check that out on our website if you have friends or family in need of Christmas cheer over there.

Without yet knowing what we can do, where we can go and who we can be with to celebrate the festive season, it is my sincere wish that you and yours will be able to be together to celebrate like you have never celebrated Christmas before. Be happy, be healthy, be grateful and hopefully you can be with those you love. 2021 is nigh and that will be cause for another BIG celebration.

My very best wishes and grateful thanks go to you all, for Christmas, for the New Year of 2021 and for the support you have given us throughout this year.

You are truly 'Pfriends' of Pfeiffer Wines. Thank you.



Robyn Pfeiffer.